

First Hit**End of Result Set**

Generate Collection

Print

L1: Entry 1 of 1

File: JPAB

Apr 22, 1992

PUB-NO: JP404121164A

DOCUMENT-IDENTIFIER: JP 04121164 A

TITLE: AGENT FOR PREVENTING DECOMPOSITION OF CAROTENOID AND METHOD FOR PREVENTING  
FADING OF FOOD

PUBN-DATE: April 22, 1992

## INVENTOR-INFORMATION:

NAME

COUNTRY

TAKAGAKI, RIYOUJI

## ASSIGNEE-INFORMATION:

NAME

COUNTRY

MARUZEN KASEI CO LTD

APPL-NO: JP02236986

APPL-DATE: September 10, 1990

INT-CL (IPC): A23L 1/272; C09B 61/00; C09B 67/00

## ABSTRACT:

PURPOSE: To obtain the subject preventing agent having excellent effect and good taste and flavor and useful for stabilizing the color tone of carotenoid-containing food, cosmetic, etc., by extracting fired green tea with a mixture of an organic solvent such as methanol and water, etc., and using the extract as an active component.

CONSTITUTION: Fired green tea (the firing temperature is preferably 160-180°C) is extracted with water or a mixture of water and an organic solvent selected from methanol, ethanol, acetone and glycerol and the obtained extract is used as an active component of the objective preventing agent.

COPYRIGHT: (C)1992,JPO&amp;Japio